

Kirk D Dolan

List of Publications by Year in descending order

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49
papers

1,314
citations

471509

17
h-index

361022

35
g-index

52
all docs

52
docs citations

52
times ranked

1624
citing authors

#	ARTICLE	IF	CITATIONS
1	Total phenolics, antioxidant activity, and functional properties of "Tommy Atkins" mango peel and kernel as affected by drying methods. <i>Food Chemistry</i> , 2013, 141, 2649-2655.	8.2	195
2	Dietary Supplementation with Watermelon Pomace Juice Enhances Arginine Availability and Ameliorates the Metabolic Syndrome in Zucker Diabetic Fatty Rats ., <i>Journal of Nutrition</i> , 2007, 137, 2680-2685.	2.9	175
3	Estimation of Kinetic Parameters for Nonisothermal Food Processes. <i>Journal of Food Science</i> , 2003, 68, 728-741.	3.1	77
4	Modeling the Effect of Temperature and Water Activity on the Thermal Resistance of Salmonella Enteritidis PT 30 in Wheat Flour. <i>Journal of Food Protection</i> , 2016, 79, 2058-2065.	1.7	72
5	Parameter Estimation in Food Science. <i>Annual Review of Food Science and Technology</i> , 2013, 4, 401-422.	9.9	68
6	Gallic acid as a protective antioxidant against anthocyanin degradation and color loss in vitamin-C fortified cranberry juice. <i>Food Chemistry</i> , 2016, 210, 422-427.	8.2	59
7	MODELING RHEOLOGICAL BEHAVIOR OF GELATINIZING STARCH SOLUTIONS USING MIXER VISCOMETRY DATA. <i>Journal of Texture Studies</i> , 1990, 21, 265-294.	2.5	49
8	Chemical recycling of poly(lactic acid) by water-ethanol solutions. <i>Polymer Degradation and Stability</i> , 2018, 149, 28-38.	5.8	44
9	Control of hydrolytic degradation of Poly(lactic acid) by incorporation of chain extender: From bulk to surface erosion. <i>Polymer Testing</i> , 2018, 67, 190-196.	4.8	43
10	Effect of pectinolytic and cellulolytic enzymes on the physical, chemical, and antioxidant properties of blueberry (<i>Vaccinium corymbosum</i> L.) juice. <i>LWT - Food Science and Technology</i> , 2018, 92, 127-132.	5.2	43
11	Effects of Spray Drying on Antioxidant Capacity and Anthocyanidin Content of Blueberry By-Products. <i>Journal of Food Science</i> , 2011, 76, H156-64.	3.1	36
12	Optimization of inverse algorithm for estimating the optical properties of biological materials using spatially-resolved diffuse reflectance. <i>Inverse Problems in Science and Engineering</i> , 2010, 18, 853-872.	1.2	31
13	Inverse method to sequentially estimate temperature-dependent thermal conductivity of cherry pomace during nonisothermal heating. <i>Journal of Food Engineering</i> , 2014, 127, 16-23.	5.2	31
14	Migration of antioxidants from polylactic acid films: A parameter estimation approach and an overview of the current mass transfer models. <i>Food Research International</i> , 2018, 103, 515-528.	6.2	29
15	BOOTSTRAP CONFIDENCE INTERVALS FOR THE KINETIC PARAMETERS OF DEGRADATION OF ANTHOCYANINS IN GRAPE POMACE. <i>Journal of Food Process Engineering</i> , 2011, 34, 1220-1233.	2.9	28
16	Effect of steamable bag microwaving versus traditional cooking methods on nutritional preservation and physical properties of frozen vegetables: A case study on broccoli (<i>Brassica oleracea</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 116-122.	5.6	26
17	AVERAGE SHEAR RATE IN A TWIN-SCREW EXTRUDER AS A FUNCTION OF DEGREE OF FILL, FLOW BEHAVIOR INDEX, SCREW SPEED AND SCREW CONFIGURATION. <i>Journal of Food Process Engineering</i> , 2011, 34, 961-982.	2.9	21
18	Modeling the effects of initial nitrogen content and temperature on fermentation kinetics of hard cider. <i>Journal of Food Engineering</i> , 2012, 109, 588-596.	5.2	21

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19	Rapid Inverse Method to Measure Thermal Diffusivity of Low-Moisture Foods. <i>Journal of Food Science</i> , 2017, 82, 420-428.	3.1	18
20	Effect of Extruding Wheat Flour at Lower Temperatures on Physical Attributes of Extrudates and on Thiamin Loss When Using Carbon Dioxide Gas as a Puffing Agent. <i>Cereal Chemistry</i> , 2005, 82, 305-313.	2.2	17
21	Estimation of kinetic parameters of anthocyanins and color degradation in vitamin C fortified cranberry juice during storage. <i>Food Research International</i> , 2017, 94, 29-35.	6.2	17
22	Effect of modified atmosphere packaging (MAP) and NatureSeal® treatment on the physico-chemical, microbiological, and sensory quality of fresh-cut d'Anjou pears. <i>Food Packaging and Shelf Life</i> , 2020, 23, 100454.	7.5	17
23	Construction of A New Dose-Response Model for <i>Staphylococcus aureus</i> Considering Growth and Decay Kinetics on Skin. <i>Pathogens</i> , 2019, 8, 253.	2.8	16
24	Effect of low-energy X-ray irradiation on physical, chemical, textural and sensory properties of Dates. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1453-1459.	2.7	14
25	Simultaneous and sequential estimation of kinetic parameters in a starch viscosity model. <i>Journal of Food Engineering</i> , 2013, 114, 313-322.	5.2	14
26	A novel instrument for rapid measurement of temperature-dependent thermal properties of conduction-heated food up to 140°C. <i>Journal of Food Engineering</i> , 2016, 191, 19-27.	5.2	14
27	Inverse method to estimate anthocyanin degradation kinetic parameters in cherry pomace during non-isothermal heating. <i>Journal of Food Engineering</i> , 2017, 198, 54-62.	5.2	14
28	Impact of Process Temperature, Humidity, and Initial Product Moisture on Thermal Inactivation of <i>Salmonella Enteritidis</i> PT 30 on Pistachios during Hot-Air Heating. <i>Journal of Food Protection</i> , 2018, 81, 1351-1356.	1.7	14
29	Micromeritic, thermal, dielectric, and microstructural properties of legume ingredients: A review. , 2022, 4, e123.		10
30	Effect of amylose content on estimated kinetic parameters for a starch viscosity model. <i>Journal of Food Engineering</i> , 2013, 114, 75-82.	5.2	9
31	Reduced retort processing time improves canning quality of fast-cooking dry beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3995-4004.	3.5	9
32	Effect of non-isothermal processing and moisture content on the anthocyanin degradation and colour kinetics of cherry pomace. <i>International Journal of Food Science and Technology</i> , 2013, 48, 992-998.	2.7	8
33	Inverse estimation of fluid-to-particle heat transfer coefficient in aseptic processing of particulate foods. <i>Biosystems Engineering</i> , 2020, 198, 210-222.	4.3	8
34	Optimization of Oxidation Steps Used in Fluorometric Determination of Thiamin in Soft Wheat Flour. <i>Cereal Chemistry</i> , 2003, 80, 238-240.	2.2	7
35	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part I – A model including convective mass transfer coefficient. <i>Food Research International</i> , 2018, 105, 920-929.	6.2	7
36	LUBRICITY INDEX OF MAYONNAISE. <i>Journal of Texture Studies</i> , 2003, 34, 41-52.	2.5	6

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37	Use of Scaled Sensitivity Coefficient Relations for Intrinsic Verification of Numerical Codes and Parameter Estimation for Heat Conduction. <i>Journal of Verification, Validation and Uncertainty Quantification</i> , 2017, 2, .	0.4	6
38	Pasting properties of pectin coated iron-folate fortified basmati rice. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13157.	2.0	5
39	Factors influencing estimation of thermal inactivation parameters in low-moisture foods using a test cell. <i>Journal of Food Engineering</i> , 2019, 262, 100-108.	5.2	5
40	Development and quality evaluation of banana-rice-bean porridge as weaning food for older infants and young children. , 2020, 2, e41.		5
41	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Reparameterization of the Arrhenius equation. <i>Food Control</i> , 2020, 113, 107208.	5.5	4
42	USE OF THE SHEAR PRESS FOR PROCESS DEVELOPMENT OF SUGAR-COATED BEANS. <i>Journal of Food Processing and Preservation</i> , 2006, 30, 449-457.	2.0	3
43	EFFECT OF FILL LEVEL IN MIXER VISCOMETRY. <i>Journal of Texture Studies</i> , 2012, 43, 319-325.	2.5	3
44	The Effect of Low-dose X-ray Irradiation on the Quality of Fresh-cut Asparagus in Microwaveable Vacuum Skin Packs. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2011, 46, 64-69.	1.0	3
45	Modeling the Effects of Product Temperature, Product Moisture, and Process Humidity on Thermal Inactivation of Salmonella in Pistachios during Hot-Air Heating. <i>Journal of Food Protection</i> , 2021, 84, 47-57.	1.7	3
46	Construction of a parsimonious kinetic model to capture microbial dynamics via parameter estimation. <i>Inverse Problems in Science and Engineering</i> , 2014, 22, 309-324.	1.2	2
47	Modeling inactivation kinetics for <i>Enterococcus faecium</i> on the surface of peanuts during convective dry roasting. <i>Food Research International</i> , 2021, 150, 110766.	6.2	1
48	Professor James V. Beck on his 80th birthday. <i>International Journal of Heat and Mass Transfer</i> , 2010, 53, 2581-2582.	4.8	0
49	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part II – assessment of partition, diffusion and convective mass transfer coefficients. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100543.	7.5	0